



## Fondue Set

### Dear Customer,

Before using the appliance, the user should read the following instructions carefully.

### Connection to mains supply

The appliance should only be connected to an earthed socket installed in accordance with the regulations. Make sure that the supply voltage corresponds to the voltage marked on the rating label of the appliance. This product complies with all binding CE labelling directives.

### Safety in use

- The hotplate and the pot get very hot during use!
- Do not insert your hand in the hot pot.
- This appliance is not intended for use by any persons (including children) with reduced physical, sensory or mental capabilities, or lacking experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only switch on the appliance after the filled pot has been placed onto the hotplate. Only use the pot provided with the appliance. Do not leave the fondue set unattended while it is switched on.
- Do not operate the fondue set if the appliance itself or the power cord show any signs of damage.
- Stale fat may catch fire when overheated. In this case, pull out the plug and extinguish the fire by placing a lid or a metal tray onto the pot.

### Never pour water on hot or burning fat!

- Never attempt to carry the hot appliance. Spilled hot fat may cause severe injuries or burns.
- Only use the fondue pot with the base

unit provided as its hotplate is equipped with an appropriate temperature control.

- Set up the fondue set on a suitable heat-resistant surface.
- Make sure that no inflammable materials are adjacent to the fondue set.
- Take care that the power cord does not touch the hot parts of the appliance and place it such that the appliance cannot be pulled down.
- Before the appliance is used, the main body as well as any attachment fitted should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, it must not be used any longer: even invisible damage may have adverse effects on the operational safety of the appliance.
- **Unplug the appliance from the mains supply socket:**
  - **after each use,**
  - **in the event of malfunction,**
  - **before cleaning.**
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- No responsibility is accepted if damage results from improper use, or if these instructions are not complied with.
- This appliance is intended for domestic use only and not for commercial applications.
- In order to comply with safety regulations and to avoid hazards, repairs of electrical appliances must be carried out by qualified personnel, including the replacement of the power cord. If repair is needed, send the appliance to one of our customer service departments. Addresses can be found in the appendix to this manual.

### Before first use

Clean the pot with a damp cloth. Dry it thoroughly afterwards.

### How to use your fondue set

- Fill the pot with the required amount of fat, broth or cheese, according to your recipe. When using fat or broth, take care that the level remains between the minimum and maximum level marks. The maximum capacity is 1.25 litres.
- Place the pot onto the hotplate and plug in the appliance.

#### *Meat fondue*

- Turn the temperature control knob to position “5”.
- Preheat the fat or broth for about 20 minutes before you put in the meat.
- When using fat, the cooking time is approx. 1½ to 3 minutes and approx. 3 to 4 minutes when using broth.

#### *Cheese fondue*

- Turn the temperature control knob to position “5” and put the cheese into the pot. Stir continuously while the cheese is melting.
- Once the cheese has melted, the temperature control knob can be turned back to position “2” or “3” to keep the cheese warm.

When cooking is finished pull out the plug.  
**Warning!** The pot and the hotplate are still hot.

### Hints on use with fat

Do not cover the pot with a lid during pre-heating. This is to prevent the fat and the fork holder from over-heating. Only use pure vegetable fat. The fat must be suitable for high temperatures, neutral in taste and must not smoke or spill. Therefore oil and animal fat are not suitable.

- Only use the same fat 3 or 4 times. Stale fat smells bad, foams and becomes viscous.
- Do not add fresh fat to stale fat. Always change the fat completely.
- Do not mix different kinds of fat.
- Chop the meat. Only use small pieces of

meat.

- Frozen food should be thawed before it is cooked.
- Thoroughly dry the food stuffs to be cooked to avoid that the fat foams over.
- Keep the fat in a closed container and in a cool place.

### Cleaning and care

- Remove the plug from the wall socket and allow the appliance to cool down before cleaning.
- For reasons of electrical safety, the hotplate and power cord should not be treated with liquids and should never be immersed.
- Do not pour used fat or broth in a sink. The warm fat may be discarded with the domestic refuse.
- The stainless steel pot can be cleaned in the dishwasher. Residues of cheese may be removed with a soft brush after the pot has been steeped in water. Clean the lid and the forks in warm soapy water.

### Disposal



Do not dispose of old or defective appliances in domestic garbage; this should only be done through public collection points.

### Guarantee

This product is guaranteed against defects in materials and workmanship for a period of two years from the date of purchase. Under this guarantee the manufacturer undertakes to repair or replace any parts found to be defective, providing the product is returned to one of our authorised service centres. This guarantee is only valid if the appliance has been used in accordance with the instructions, and provided that it has not been modified, repaired or interfered with by any unauthorised person, or damaged through misuse.

This guarantee naturally does not cover wear and tear, nor breakables such as glass and ceramic items, bulbs etc. If the product

fails to operate and needs to be returned, pack it carefully, enclosing your name and address and the reason for return. If within the guarantee period, please also provide the guarantee card and proof of purchase.